



DINNER MENU 2021

STARTERS

APPETIZER SAMPLER

Baby back ribs, cold shrimp cocktail, general Tso cauliflower and artichoke dip. 49-
EACH ITEM AVAILABLE INDIVIDUALLY

BAKED BRIE

Topped with Grand Marnier dressing, toasted almonds, dried cranberries and served with toasted naan bread. 16-

CALAMARI

Flash fried calamari and served with sweet -chili sauce. 16-

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 8- Cup 6-

LOBSTER BISQUE Bowl 12- Cup 10-

BUTTERCRUNCH BIBB LETTUCE SALAD

White-balsamic vinaigrette, bleu cheese, toasted walnuts & pickled shallots. 8- / Entrée size 16- GF

Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8- / Entrée size 15-

ONE PLATE MEALS

Served with small bistro salad dressed lightly with white balsamic vinaigrette and vegetable du jour

BISTRO SCROD

English style white flakey fish served with house made lemon-caper tartar sauce. 19-

BISTRO SALMON

Cajun grilled Aukra farm raised salmon served with a grainy mustard-lime sauce. 25-

BISTRO RIBS

Char grilled ¾ rack of ribs with a brown sugar, soy and ginger glaze. 22-

ENTREES

FILET AND SHRIMP*

6oz filet mignon served over veal demi-glace paired with grilled shrimp accompanied with house made cocktail sauce. Served with potato and vegetable du jour. 49- GF

BASIL PESTO PASTA

Fresh garlic herb pappardelle pasta tossed in a creamy white wine-basil pesto sauce, Fresh mozzarella cheese & tomatoes. 20-

ADD PAN SEARED CHICKEN 6- ADD GRILLED SHRIMP 10-

BABY BACK RIBS *

Signature item since opening day, in 1975.
Char-grilled pork ribs glazed with brown sugar, soy and ginger.
Served with potato and vegetable du jour. 30-

ELYSIAN LAMB CHOPS *

Locally farmed lamb in Waynesburg, Pa. Char grilled and paired with two dipping sauces: port wine reduction and mint bourbon sauce.
Served with vegetable and potato du jour
2-5oz chops. 39- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo sea scallops, white wine cream and Ritz cracker crust.
Served with potato and vegetable du jour. 32-

VEGAN CAULIFLOWER GENERAL TSO

Cauliflower florets battered and pan fried, jasmine white rice, seasonal vegetables, topped with sesame-soy glaze
Finished with sesame seeds, green onions, and spring onion oil. 21-

BLEU CHEESE-APRICOT FILET MIGNON *

Grilled 6oz center cut filet served over jezebel sauce (apricot, grainy mustard, horseradish)
Topped with bleu cheese-red pepper butter. Served with vegetable and potato du jour. 39-

BACON CHEDDAR BURGER *

Half pound, blend of ground ribeye, sirloin, chuck and brisket pan seared medium with crispy bacon and melted cheddar cheese. Served with bibb lettuce and house made pickles on a toasted ciabatta bun.
Served with French fries 16-

GF-Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Split Entrees \$10 Upcharge